

size of a soup bean (pulverized); boil these for twenty minutes, skimming if necessary. Grate five quinces and two tart apples, and put into the syrup; boil another twenty minutes, then strain. This should make nearly a gallon of the honey, and will keep the year round in a gallon jar; but sealing will keep safe from insects.

Requested Recipes

Green Tomato Chow-Chow — One peck of green tomatoes, five onions, three heads of solid white cabbage; chop each vegetable separately, or run through a chopping machine; mix all together, with one teacupful of salt, and put into a coarse bag to drain all night. Into a preserving kettle put three pounds of brown sugar, one-half teacupful of freshly grated horseradish, one teaspoonful each of ground black pepper and ground yellow mustard, one table-spoonful each of celery seed and white mustard. If wanted yellow, add one table-spoonful of turmeric. Cover these spices with good cider vinegar and boil for five minutes. Pack the drained vegetables into quart jars and pour the boiling vinegar over them, sealing at once. Fill all air-spaces with the vinegar. Or, boil the vegetables in diluted vinegar for an hour, or until tender; then drain, and pack in jars, and pour the spiced vinegar over it, boiling hot, to fill all spaces, and seal.

"Higdom Pickles" — One peck of green tomatoes, six large green peppers, six large red onions, one teacupful of freshly grated horseradish, one pound of brown sugar, one ounce of celery seed, one table-spoonful each of ground cloves and allspice, and vinegar to cover. Chop the green tomatoes, add one teacupful of salt, and let stand to drain over night. In the morning, drain thoroughly; add chopped peppers and onions and grated horseradish; mix thoroughly; add sugar, celery seed and spices, with best cider vinegar to cover well. Cook altogether slowly for four hours, or until all the ingredients are tender. Stir thoroughly and frequently while cooking, not allowing the mixture to stick fast and scorch, as the least suspicion of scorch will damage the flavor. When partly cool, pack in glass cans, put on glass covers and seal tightly. This is an old, general favorite way of using tomatoes.

Cider Vinegar

If you have plenty of apples, you can have home-made cider vinegar at a very trifling cost, and if well made, it will find a ready sale in your own neighborhood, as many people will buy a small quantity rather than bother with more than is needed. The Agricultural Experiment Station, Geneva, New York, has issued a bulletin for free distribution, which contains many interesting details. The number of the bulletin is 258, and is the result of seven years of investigation. If the cider is not properly made and handled, however, the vinegar may easily fall below the standard, through failure to reach the required acidity, or through deterioration after the acid has been formed. Only sound, ripe apples should be used, avoiding dirty fruit, washing before pressing; only juice from the first pressing should be used, placed in clean barrels which have been treated with boiling water or steam to destroy all germs.

The barrels should not be quite full, nor tightly corked, as free access of air is desirable. In ordinary cellar temperatures, the first stage, the alcoholic fermentation, should be complete in five or six months, but by storing in warmer rooms, and by the use of yeast, the time can be much shortened. The second stage, the acetic fermentation, may be hast-

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7919—Ladies' Shirt-Waist — Cut in sizes 34 to 42 inches bust measure. Simplicity rules this design in a shirt-waist which has a back yoke. In each half of the back, below the yoke, two tucks are made to turn toward the armhole—they give a trim effect. In each front four tucks are made and a lovely collar rolls low with the revers to give a graceful V shape to the neck.

7940—Girls' Dress — Cut in sizes 6 to 12 years. A little dress that is rich in detail features, is this one with separated gullepe and a four-gore plaited skirt. A cape collar sewed to the neck of the gullepe is attractively carried over the shoulders of the dress body. The skirt is plaited.

7961—Misses' Dress — Cut in sizes 14 to 20 years. A model of charming simplicity cut in one from the shoulder to the lower edge. The fronts may roll open at the neck if desired. A turn-over collar in contrasting goods and silk ribbon ties have all the trimming honors. The wide belt of material at a lowered waistline and fastening at the side with a button, has a pocket place in each half of the front section.

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ened by heat and the use of a good "starter" of "mother," or sharp vinegar. When the required acidity is reached, the barrels should be filled to the bung and corked tightly to avoid undesirable fermentation.

Many persons who have orchards use any and all kinds of apples both for cider and vinegar; but if one is at all particular about "quality" of such things, all wormy and rotten apples should be fed to the hogs, or otherwise destroyed. One does not like to feel that food stuffs are preserved in "bug juice."

Pickle Time

Many pickles, especially chopped pickles, sauces, relishes and catsups, are better put into small jars or small, wide-mouthed bottles; and bottles accumulate so quickly where one "lives out of the grocery store" that a supply is usually on hand. Wash well, scald and sun, and when filled new corks should be used for the bottles. The corks should be soaked in hot water to soften them, and when the bottles are filled, the softened corks should be forced as tightly as possible into the neck of the bottles, then the head and rims of the bottles should be dipped in sealing wax which has been melted, and this will make them air-tight. A good sealing wax is made of one-eighth ounce of beeswax, one-fourth pound of sealing wax and same of black rosin, melted and well blended together.

If no cover is on hand for the small jars, a square of muslin, dipped in hot sealing wax and bound over the mouth of the jar will be all that is necessary.

Odds and Ends

Pears are on the market now, and they make an excellent compote. Peel, halve and core, and simmer gently until pink and transparent in a syrup made of a cupful of sugar and one of water, adding a slice or two of lemon; boil the syrup for five minutes before putting in the fruit. When the fruit is done, skim out of the syrup, and boil the syrup down to a nice thickness; pour over the pears when thick enough and let get perfectly cold, then chill. This is delicious for luncheon, and may be served with whipped cream and macaroons.

A good sweet potato pudding should have the potatoes boiled and mashed, then add a cupful of sugar for each pint of potatoes after mixing with milk to make them creamy; beat in three eggs and season with the grated rind and juice of a lemon. Bake twenty minutes.

Southern Fried Apples—Beat one egg and add two table-spoonfuls of milk or water; core nice, tart, well flavored apples, peeling them or not, as you choose; cut across in thick slices, dip each slice in beaten egg, roll in finely crushed bread crumbs, dredge lightly with flour and fry in hot butter or olive oil until tender and nicely browned. Any of the vegetable cooking oils may be used. Lay the slices on a hot platter, pour a little milk into the frying pan and when it boils pour immediately over the apples and serve at once.

This is a good time to put up lemon syrup, as the lemons are plentiful and cheap. A good recipe for the syrup calls for one pound of the expressed juice and the grated yellow rind (called the zest) of four; none of the white pith under the thin yellow rind should be added, as that is the bitter part. A teaspoonful of this syrup in a glassful of cold water makes a refreshing, healthful drink. It should be put up in small bottles and corked tightly.

All "fruit waters" are prepared by mashing fresh fruits and steeping